

## Posidonia

Organic Farming

Essences of sea

2022



### Variety

Tempranillo



### Temperature

Pour at 10°C



### Pairing

Fish, rice, pasta and semi-cured cheese



### Awards & Press

Peñin 2019: 86 points



Golden Vinari  
The Best Catalanian Rosé  
2018

We want to tribute Posidonia, this Mediterranean seaweed which is in danger of extinction due to the global warming and the traffic to our coasts. A wine to watch the sea and enjoy our chill out moment.

### Tasting notes

Pale pink with pink hues. Intense and complex aroma with fruity notes of sour apple and sour strawberry combined with floral notes of violet and pink. The palate is elegant, fresh and fruity. Highlights its fruity notes of strawberry, which are held throughout the taste and aftertaste.

Organic farming



# Posidonia

## Organic Farming

### 2022



### Vineyard properties

Vineyard/Estate name: Molí Coloma Estate

Soil composition: High concentration of pebbles

Training method: Royat

Altitude: 100m

Exposure: east, west

Yield/ha: 6500 kg/ha

---

### Winemaking & vintage

Harvest:

Although autumn and winter in line with recent years, in May they began to shoot up. The annual average gives 15.8°C (0.6 °C higher than las decade). From May to September there has been an increase of 2°C, the average being 23.3°C. There have been several heatwaves with extreme temperatures that have lasted for weeks. It has been a year where minimum and maximum temperatures have risen.

A total of 693L in 24 months distributed very irregularly throughout the year. Autumn and Spring with lower than usual precipitation and a Summer with extremely low precipitation (-40%).

Vegetative growth has been normal until May, which has stopped due to the temperatures. The cycle of the plant has advanced 7 days. The early varieties have produced a lot of grapes, while the mid-cycle ones, Macabeu, have matured more slowly.

The resulting wine has a slightly higher pH, a more contained acidity and a lower alcohol content, giving a fruitier result with certain volume.

First Vintage: 2012

Fermentation: Fermentation with skins during 4 hours and fermentation in stainless steel tanks

Length of the alcoholic fermentation: 20 days

Fermentation temperature: 18°C

---

### Analytical data & allergens statement

Alcohol: 11,50%

Residual sugar (dosage): -

Tartaric acidity: 5,20 g/l

pH: 3,12

Don't contain: gluten, dairy products and there is no danger of cross-contamination

Contains: sulfites

SUMARROCA